

For The Farm Wife
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ing. Or, if desired, the skins may be removed. To prevent pared fruit from darkening, place it immediately in a solution of 2 tablespoons vinegar and 2 tablespoons salt per gallon of water.

Put spices loosely in a thin,

clean white cloth; tie top tightly. Boil together for 5 minutes the spices, sugar, vinegar, and 1 pint water or liquid from pre-cooking. Add the pears and boil 10 to 15 minutes, until pears are tender but firm. Let stand overnight for better flavor and more plumpness. In the morning remove

8 pints.

PICCAILLI

- 1 quart green tomatoes (about 16 medium) chopped
- 1 cup sweet red peppers (2

- to 3 medium) chopped
- 1 cup green peppers (2 to 3 medium) chopped
- 1 1/2 cups onions (2 to 3 large) chopped
- 5 cups cabbage chopped
- 1/3 cup salt
- 3 cups vinegar
- 2 cups firmly packed brown sugar
- 2 tablespoons whole mixed pickling spices

Combine the vegetables, mix with salt, and let stand overnight. Drain and press in a clean, thin, white cloth to remove all liquid possible. Combine vinegar and sugar. Place spices loosely in a clean thin white cloth, tie top tightly. Add to vinegar mixture and bring to a boil. Add vegetables, bring to a boil, and simmer about 30 minutes or until there is just enough liquid to moisten vegetables. Remove spice bag. Pack boiling hot relish into clean, hot jars. Fill jars to top. Seal tightly. 4 pints.

Honey can be substituted for sugar in jelly making if you use a light, mild-flavored honey by replacing half the sugar in recipes where no pectin is used in making the jelly. When pectin is added you can substitute as much as 2 cups of honey for 2 cups of sugar. Jellies may be somewhat darker in color when made with honey and there will be some slight change of flavor.

There is no good way to make jams and jellies without sugar. You can buy the commercially made jellies and these are made with a special gum base to thicken them.

Have You Heard?

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pliance. Avoid tampering with or using equipment that doesn't work properly.

Worth Knowing

When you shop for colored sheets and pillowcases, look for a label that states "color-fast" or "vat-dyed." These terms mean that fabrics will hold their color and can be laundered with other white household items.

Neppco Records Prove: It Pays To Feed HORNCO!

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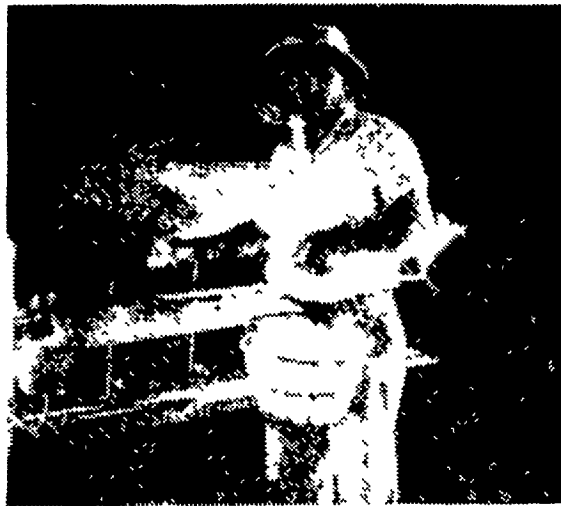
Says Claude Hersh York County Penna.

268 Eggs per bird: 3.8 lb. Feed Conversion: 89.7% Liveability

HERE IS THE RECORD

* Period	% Lay	Eggs Per Bird	% Liv. B.	Feed Conv.	Feed Cost Per Doz.
1	71.3	20	99.8	4.0	14.0
2	86.2	24	99.0	3.5	12.1
3	85.8	24	98.2	3.5	12.3
4	82.2	23	97.1	3.2	11.3
5	77.8	22	96.7	3.8	13.4
6	76.0	21	95.7	4.1	14.3
7	73.4	21	95.2	3.8	13.2
8	71.5	20	94.5	4.1	15.1
9	69.4	19	94.0	3.8	14.0
10	68.6	19	91.0	3.9	13.9
11	66.4	19	90.0	4.1	14.3
12	63.2	18	89.7	4.3	15.4
13	63.2	18	89.7	4.3	15.4
364 Day					
** Summary	74.7	268	89.7	3.8	13.5

* 28 Days Per Period



Mr. Hersh gathering eggs from a pen of pullets. He keeps 3500 layers.

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** Birds included for make room for pullets before full year of lay was complete. Last 28 day results were estimated.